



Board of Health – Town of Spencer

Minutes

Board of Health Meeting
Monday, November 1, 2010 at 6:30 PM
Conference Room B
Memorial Town Hall

Board of Health Members present: Lynda Laine, Rodney Foisy, Dan Shields

Staff present: Lee Jarvis, Health Agent & Lisa Daoust, BOH Clerk

The meeting was called to order at 6:30 p.m.

Minutes: September 13, 2010 – *A motion to accept the minutes (Shields/Foisy) passed 3/0.*

ICS Class: Due to lack of participants, the class has been cancelled.

Flu Clinics: We have received 600 flu vaccines. Two flu clinics are scheduled so far. One is on November 4th, non-published. It will be from 2pm until 6pm. Flyers were sent to all employees of the town. The second clinic is on November 20th from 10am until 2pm.

LUA – 133 Wilson Avenue, Poirier: SAS to wells 59 feet, 70 feet and 82 feet (owner). SAS to the foundation is 46 feet. Mr. Jarvis explained the plan; the Board reviewed the plan. *A motion to approve the plan (Shields/Foisy) passed 3/0.*

LUA – 26 Lake Avenue, Clogston: SAS to wells 50 & 54 feet, SAS to property line is 4 feet, SAS to slab 4 feet, 5 feet of sand is required; 4 feet was provided. Mr. Jarvis explained the plan; the Board reviewed the plan. Mr. Seth Fancher, abutter to 26 Lake Avenue, was present. Mr. Fancher began to say he has concerns with the system being exactly 50 feet away from his well. The major concern is if Mr. Fancher wants to move his well, he has no place to move it to; it is stuck where it is. Mr. Jarvis said an artesian well can be dug exactly where the current well is.

Mr. Jarvis said a valve can be installed on the new system so if anything happens, the valve will be turned and the system then will become a tight tank. Mr. Jarvis said that he attended a seminar last week and DEP had said there are no records of a well being contaminated by a septic system. There are septic systems in Massachusetts that are installed as close as 15 feet to wells. Mr. Jarvis said this new system must be inspected every year.

Mr. Jarvis suggested to the Fanchers that they have their well tested to make sure there is no contamination. The Fanchers would pay for the initial test then the tests are done at 6

months, one year and 18 months at the owner of the systems expense. If any contamination shows up, the system will immediately be abandoned.

Mr. Jarvis said this system is better than what is currently there; it is a major improvement. Mr. Fancher said he was told that he could come to this meeting and object to the system but it wouldn't matter because the system would be approved either way. Mr. Jarvis said he did not say that; what he said was historically the Board has never refused a system that meets the Local Upgrade Approval criteria.

Mr. Shields asked Mr. Gobi why the septic field isn't located closer to the septic system. Mr. Gobi said they talked about all kinds of alternatives that could be done. The decision to put the septic system where it is proposed to go was the best alternative for everyone. The costs for the other alternatives were considerably high.

Mr. Foisy asked Mr. Fancher if he has ever had his well tested. Mr. Fancher said he had it tested when he bought the house and the well test came back fine, no contamination.

It was decided that the Fanchers will have the well tests done.

The conditions for the new system are as follows:

- A valve will be installed on the system
- The system must be pumped annually
- The system must be recorded on the deed as a two bedroom system only

A motion to approve the plan with conditions as discussed (Laine/Shields) passed 3/0.

New Buffet: Mr. Jarvis had gone into the restaurant for an inspection and to explain the new allergy law. No one spoke any English. Mr. Jarvis asked where the sanitizer was; not one person knew where it was or knew how to make it. The temps of the meats on the buffet line were between 58 and 70 degrees. No one knew where a thermometer was.

Mr. Jarvis had Darlene, the Board of Health Agent from Leicester, and Lisa do an inspection while he was on vacation. There were approximately 6 violations that needed to be dealt with. Mr. Jarvis asked the manager of the restaurant to come in tonight before the Board with a plan of how they are going to operate in a safe manner and to keep the violations from occurring. They did not present a plan. The manager said they do not do that in China. Mr. Jarvis said this is Spencer.

Mr. Jarvis said if he goes in to do an inspection and the waitress runs to the back room and there is no English speaking person, the restaurant will be shut down and Mr. Jarvis will hire a Chinese speaking food inspector from Boston. That would cost approximately \$400 and New Buffet will be responsible for that bill. If there is no sanitizing solution prepared and no test kits for the sanitizing solution, the restaurant will immediately be closed pending a hearing. If the food temperatures are wrong, the restaurant will immediately be closed. The manager of New Buffet acknowledged he understood the conditions. *A motion was made that New Buffet immediately adhere to the specifications designated by the Health Agent (Laine/Shields) passed 3/0.*

A motion was made to adjourn at 8:25p.m. (Laine/Foisy) passed 3/0.

Respectfully submitted,

Lisa Daoust, Clerk
Development & Inspectional Services